

# Whole Grain Apple Crisp

**Makes:** 100 Servings

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Ingredients	Weight	Measure
Enriched all-purpose flour	13 ½ oz	3 cups
Whole wheat flour	14 ½ oz	3 ½ cup
Rolled oats	1 lb 2 oz	1 qt 2 ¼ cups
Brown sugar	1 lb 14 oz	1 qt
Ground cinnamon		3 Tbsp
Ground nutmeg (optional)		3 Tbsp
Salt		1 tsp
Margarine	2 lb	1 qt
Canned unsweetened sliced apples, solid packed in water	11 lb 2 oz	1 gal 2 1/2 qt (2 No. 10 can)
Sugar	2 lbs	1 qt
Cornstarch		2 Tbsp
Ground cinnamon		1 Tbsp
Frozen lemon juice concentrate (reconstituted)		1/2 cup

## Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	200	
Total Fat	7.97 g	
Protein	1.95 g	
Carbohydrates	31.75 g	
Dietary Fiber	2.3 g	
Saturated Fat	1.59 g	
Sodium	113 mg	

## Meal Components

Fruits	1 1/4 cups
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## Directions

1. For topping: Combine flours, rolled oats or rolled wheat, brown sugar, cinnamon, nutmeg (optional), salt, and margarine or butter. Mix until crumbly. Set aside for step 6.
2. For filling: Drain apples, reserving juice. For 100 servings, add enough water to juice to make 3 cups liquid. Set liquid aside for step 5.
3. Place 5 lb 9 oz. (2 qt 3  $\frac{3}{4}$  c) apples into each steam table pan (12" x 20" x 2  $\frac{1}{2}$ "). For 100 servings, use 2 pans.
4. Sprinkle 1 lb. sugar, 1 Tbsp cornstarch, 1  $\frac{1}{2}$  tsp cinnamon, and  $\frac{1}{4}$  c lemon juice over apples in each pan. Stir to combine.
5. Pour 1  $\frac{1}{2}$  c liquid over apples in each pan.
6. Sprinkle 3 lb 6 oz. (approximately 2 qt 1 c) topping evenly over apples in each steam table pan.
7. Bake until topping is browned and crisp and filling is bubbling around edges. Conventional oven: 425°F for 35-45 min; Convection oven: 350°F for 25-35 min
8. Cut each pan 5 x 10 (50 pieces per pan). Total weight cooking: 9 lb 15 oz./pan